



Group menus

Gastronomy is what we do, we cook delicious food inspired by our dynamic, creative gallery environment. Our Head Chef, Chris Dines and the team have created a selection of seasonal and sustainable menus inspired by the relationships we have with some of the UK's finest suppliers.

MENU A £45 pp

1 tray
2 small plates
2 snacks

MENU B £32 pp

1 tray
2 small plates

MENU C £25 pp

3 small plates

MENU D £15 pp

3 snacks

ADD DRINKS

Bottle of Coates & Seely	£65	Bucket of Beer	£75
Bottle of La Jarra Prosecco	£35	(12 x 440ml cans)	
Bottle of Tap Wine	£26	Selection of soft drinks	£40
10 House cocktails	£100	(12 x bottles)	

For group bookings we require a deposit of £10 per person. Numbers must be confirmed 5 working days in advance of bookings. No shows are non-refundable

TO SHARE

*minimum 2 people

Whole roast cauliflower, skhug, pomegranate, tahini
served with corn ribs, charred new potatoes, SE1 leaf salad 28

Aged rib of beef 650-gram, smoked lardo & Marmite butter
served with corn ribs, charred new potatoes, SE1 leaf salad 75

TRAYS

Cobble Lane meats from Islington
Fennel salami, saucisson, salt and pepper salami,
bresaola, coppa, pickles, Coombeshead sourdough

Paxton and Whitfield cheese
British cheese's served with Coombeshead sourdough,
tomato & chilli chutney

'Honestly Tasty' vegan cheese board
Blue,' 'Shamembert,' 'Bree,' tomato and chilli chutney, sourdough



SMALL PLATES

BFC

Buttermilk fried cauliflower, coriander, chilli, soy & ginger

Corn ribs

Maple syrup & smoky chipotle, plant butter

Sticky fried buttermilk chicken

Buffalo sauce, blue cheese sauce, celery

Charred new potatoes

Nduja, chimichurri, roast garlic mayonnaise

SNACKS

Catalan almonds

Cotswold pigsticks

Cheese straws

Gordal picante olives

